CASK WINES

	(6oz)	(9oz)	(18oz)
WHITE			
Riesling, Pacific Rim, Columbia, WA		17/24/44	
Pinot Gris, Acrobat, OR		18/26/51	
Albariño, Katas, Rias Baixas, SP		17/24/44	
Sauvignon Blanc, Matua, Marlborough, NZL		17/24/44	
White Blend, Pine Ridge, Clarksburg, CA		17/24/44	
Chardonnay, St. Francis, Sonoma, CA		19/27/52	
Chardonnay, Hill Family "Carly's Cuvee," Napa, CA		19/27/52	
ROSÉ			
Sangiovese Rosé, Alexander Valley Vineyards, Sonoma, CA		17/24/44	
RED			
Pinot Noir, Banshee, Sonoma, CA		19/27/52	
Malbec, El Rede, Mendoza, ARG		17/24/44	
Merlot Blend, Alexander Valley Vineyards, Sonoma, CA		17/24/44	
Super Tuscan, Querceto, Tuscany, ITA		18/26/52	
Zinfandel, Klinker Brink, Lodi, CA		17/24/44	
Zinfandel Blend, Marietta "Old Vine Red," Sonoma, CA		17/24/44	
Cabernet Sauvignon, DAOU, Paso Robles, CA		18/26/52	
Petite Sirah Blend, "The Pessimist," Paso Robles, CA		17/24/44	

BOTTLED WINES

Handpicked Reds

Reds with backbone and charm, handpicked for slow suppers, bold flavors, and stories worth telling.

344 Raati, Nebbiolo,"Orchetti" Langhe, Italy 75

Nebbiolo is such a tricky grape – it creates wines of bright red color, evoking the anticipation of "Pinot-Noir-like" characteristics. Yes, and no. The wine, including this one by the Raati family, is unexpectedly dry and contains savory/earthy components on the finish…but with a fruity attack up front. Try this especially with our Pork dishes. Little secret: Langhe is an area where the most affordable fruit from the region comes from. Outstanding value!

The Cellar Door

Ask your server about rare and reserve wines from our cellar.

SPARKLING

BY THE GLASS

Avissi Prosecco, Italy	17
Moët & Chandon, Rosé, "Impérial"	30
Veuve Clicquot, "Yellow Label"	38

SIGNATURE COCKTAILS

Our handcrafted cocktails are infused with seasonal fruits and herbs, and create a culinary adventure that is as inspiring as it is memorable

Doc Holliday 22
Tito's Vodka, Blueberry Jam, Lime, Ginger Beer

Last Wish 24
Woodford Reserve Bourbon, Spiced Cola Syrup, Old Havana Tobacco Bitters, Orange Essence

The Italianate 22 – I.M.
Lavender-Infused Hendrick's Gin, Italicus, Lemon, Ginger

Rail's Whisper 23 – G.G.
Zacapa Rum, House-Made Pineapple and Green Apple Shrub, Lemon, Amaro Nonino

Plum Luck 21 – S.A.
H&H Single-Barrel Corazon Reposado Tequila, Amaro Nonino, House-Made Plum and Blackberry Shrub, Lemon Juice

Grove Line 24 – J.G.
Lemongrass-Infused Mijenta Blanco Tequila, Mezcal, Lemon, Orange, Thyme-Infused Honey Cordial

The Heat Wave 26 B.M.
Cucumber Infused Casamigos, Lemon, Simple Syrup, Watermelon-Pepper Ice

MOCKTAILS

Lychee No-jito 10 (Zero Proof)
Lychee, Lime, Agave, Mint, Club Soda

Razzle Dazzle 10 (Zero Proof)
Raspberry Infused Agave, Cranberry, Lemon, Ginger, Club Soda

BOTTLES & CANS

Jai Alai, IPA, Tampa — 11 (12oz)

Skyway, Hazy Double IPA, St Petersburg

Key Lime Apple Cider, St Petersburg

Postcard, American Pilsner, Green Bench Brewing Co.

PB&J Mixtape, Fruited "Sour," Knoxville GF — 13 (16oz)

Tupac "Sha-Porter," American Porter, Orlando

BEERS ON TAP 13 (16oz)

Brewed in Florida. Local is Always Best

Surplus Citrus Blonde
3 Daughters Brewery, St Petersburg

Champions Lager
Suncreek Brewing, Clermont

Ever Haze IPA
Tripping Animals Brewing, Miami

Railway Red Ale
Ivanhoe Park Brewing, Orlando

A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated.

HIGHBALL & HARVEST

ORL.FLA. № 4012

Aside from the classic cocktail, a highball is a train conductor's signal to depart at full speed. It was how Central Florida's abundant harvests moved from field to table, an iconic symbol of the region's agricultural might. Highball & Harvest (H&H) pays homage to this legacy, menus laden with ingredients from local farms, as well as our on-site 7,000-square-foot garden at Whisper Creek Farm.

4012 Central Florida Pkwy. | Orlando, Florida | Tel: 407-393-4422 | Web: highballandharvest.com

GETTIN' STARTED

Aged n' Cured 32
Thoughtfully Sourced Meats & Cheese
Country Toast ~ Benne Seed Lavash
Grissini ~ House Made Jam ~ Creole Mustard
Local Honeycomb

Kickin' Wings DF **22**
Choice of: Nashville Hot Rub DF/GF
Bama BBQ GF ~ Sweet Tea BBQ DF/GF

The Southern Spread 25
Pimento Cheese ~ Crab Dip ~ Country Toast
Grissini ~ Lavash ~ House Made Pickles

Kale Salad* GF **21**
Apple Cider Vinaigrette ~ Cranberries
Bacon Lardons ~ Georgia Pecans*
Seahive Aged Cheddar

Seminole Pumpkin Salad GF **22**
Poached Pears ~ Caramelized Heirloom Apple
Ferncreek Farms Greens
Humboldt Fog "Cloud" ~ Pepita Gazpacho
BBQ Crispy Black Eyed Peas

Parker House Rolls 16
Lemon Herb Butter ~ Cajun Butter

Deviled Eggs GF **12**
Pickled Shallots ~ Sorghum Bacon Jam

Half-Dozen Oysters DF **18**
Bourbon Watermelon Mignonette
House Hot Sauce ~ Benne Seed Lavash

Fried Green Tomatoes 22
Crab "Butter" ~ Old Bay Ricotta
Chow Chow ~ Remoulade Aioli

Crispy-Cornbread & Big-Eye Tuna 24
Furikake Ranch ~ Miso Apple Butter
Avocado Crema ~ Pickled Ramps

Duck Breast* 22
Confit Croquette ~ Cabbage Marmalade
Sherry Pecan Spread* ~ Pickled Fennel
Fennel-Orange Gastrique

PLATES

Coastal Catch (within 75mi) 49
Corn Espuma ~ Pickled Local Plums
Burnt Corn Tuile ~ Cajun Maque Choux

H&H Southern-Fried Half Chicken 48
4-Piece Bird ~ House Hot Sauce & Pickles
Whipped Local Hot Honey

Pastrami-Spice Rubbed Mushrooms GF/DF **28**
Fava Beans ~ Chick Peas ~ Sorghum Curry Beet Hummus ~ Pickled Shallot

Shrimp & Grits GF **35**
Cape Canaveral Shrimp ~ Crawfish
Low Country Broth ~ Goat Cheese Grits
Leeks ~ Peppers ~ Andouille

Smoked 14oz Kurobuta Pork Chop DF **59**
Pork Belly Fried Carolina Gold Rice
Galberry Honey & Cinnamon Glazed Local Peaches ~ Mustard Green Emulsion

10oz Marinated Skirt Steak 52
Potato Dumplings ~ Ramp & Yuzu Aioli
Charred Broccolini ~ Pickled Kumquats

Bourbon and Coffee Braised Lamb Shank* 52
Baked Heirloom Beans ~ Smoked Potato Mole*
Huckleberry Jus

FIXINS'

Each 16

Brussels Sprout
Kimchi Sauce ~ Parmesan

Heirloom Carrots* GF/DF
Beet Skordalia ~ Pistachio*

Crab Mac & Cheese
Cajun Cornbread Crumb

We prioritize sustainably-sourced Florida seafood.

FARMERS

We proudly source our produce from these local farms:
- Little Pond Farms, Bushnell
- Play of Sunlight, Tallahassee
- St. Simons Farm, Indiantown
- Whisper Creek Farm, Orlando
- Frog Song Organics, Alachua
- Ferncreek Farms, Orlando
- Prestige Farms, Orlando

We proudly source our meats from this local butcher:
- Southern Steer, Orlando
  Creekstone Farms

We proudly source from these local bakeries:
- Olde Hearth Bread, Casselberry
- Douce France, Orlando

Dietary Indications

|GF| Gluten-Free
|DF| Dairy-Free
|*| Contains Nuts

Notice: the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness

A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service. Additional gratuities are not expected but always appreciated.